



GRILLED FROG LEGS

12 large frog legs
½ c. vegetable oil
Grated peel & juice of ½ lemon

3 Tbsp. minced purple onion	1 tsp. salt
1 tsp. dried basil leaves	1 tsp. dry mustard
2 Tbsp. chopped parsley	Vegetable oil
¼ c. butter or margarine	1 clove garlic, minced

**Now We're
Cookin'!**
with
Martha Daniels

Arrange frog legs in single layer in baking dish. Combine oil, lemon peel & juice, onion, parsley, salt, mustard & basil. Measure out 1/3 cup marinade, cover with plastic wrap & chill. Pour remaining marinade over frog legs, turning to coat. Cover with plastic wrap and chill, for 3 hours, turning occasionally.

Brush grill with vegetable oil. Drain frog legs and discard marinade. Grill frog legs at medium heat, covered, for 3 minutes. Turn frog legs, cover, and cook for an additional 3-4 minutes or until meat is no longer pink and begins to separate from the bones.

Combine reserved marinade with butter and garlic in saucepan. Cook over medium heat for 1 to 2 minutes or until hot and butter is melted, stirring frequently. Pour over cooked frog legs & serve.